

Voluntary Report - public distribution

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China, Peoples Republic of

FAIRS Product Specific

Canned Meat: DRAFT FOR COMMENTS

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Approved by:

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Canned Meat (GB 13100-xxxx) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will substitute GB13100-1991 Hygienic Standard for Canned Meat

BEGIN TRANSLATION

Items noted in the translation of GB13100-XXXX Hygienic Standard for Canned Meat:

- This standard corresponds to, but is not equivalent with, Codex Alimentarius Commission (CAC) Codex Standard 89-1991 "Standard of Canned Meat."
- Modification was made to the structure and definition from the original standard. Requirements for raw materials, food additives, processing procedures, packaging, transportation, and storage were modified.
- Scope of application was amended as follows: Vacuum canned food from meat of livestock or birds as raw materials and processed by pickling, modifying, cooking (or not cooking), canning (tin, glass, complex-film or other material containers), air-sealed, sterilized, or by cooling procedures.
- The limit of lead in the Codex Standard 89-1991 of Codex Alimentarius Commission (CAC) is modified to 0.5mg/kg. The limit of stannum is modified to 250mg/kg and 50mg/kg in tinned and other canned foods, the limit of Hg modify from 0.1mg/kg to total Hg 0.05mg/kg.
- The limit requirements for total amount of abio-arsenic, cadmium, zinc, a-benzopyrene was added.

Drafting Units of this Standard include: Hygiene Epidemic Prevention Station of Shandong Province, Hygiene Supervision Institute of Shanghai, Disease Prevention Control Center of Shanghai, Hygiene Epidemic Prevention Station of Zhejiang Province, Hygiene Supervision Institute of Helongjiang Province, Disease Prevention Control Center of Jiangsu Province, Hygiene Supervision Institute of Liaoning Province, Disease Prevention Control Center of Beijing, Food Hygiene Supervision and Inspection Institute of the Ministry of Public Health.

Drafters of this Standard include: Zhang Li, Jiang Peizhen, Pu Huili, Cheng xiaoxia, Lu Binzhen, Gu Zhenhua, Fan Baorong, Yuan Baojun, Cai Yanping, Li Jiangping, Zheng Yunyan, Ding Xiuying.

GB13100-200X Hygienic Standard of Canned Meat

1. Scope

This standard specifies the requirements for canned meat, food additives, hygienic requirements for production and processing, testing methods, labeling, packaging, transportation and storage. This standard applies to canned vacuumed food made from livestock meat or birds as raw materials

and processed through preparing, pickling, modifying, cooking (or not cooking), canning (tin, glass, complex-film or other materials container), air-sealing, sterilizing, and cooling procedures.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB2760 Hygienic Standard for Food Additive Usage
 GB/T4789.26 Food Hygiene Microorganism Inspection of Commercial Sterility for Canned Food
 GB/T 5009.11 Determination of Total Arsenic and Inorganic Arsenic in Food
 GB/T 5009.12 Determination of Lead in Food
 GB/T5009.14 Determination of Zinc in Food
 GB/T 5009.15 Determination of Cadmium in Food
 GB/T5009.16 Determination of Stannum in Food
 GB/T5009.17 Determination of Total Mercury and Organic Mercury in Food
 GB/T5009.27 Determination of A-benzopyrene in Food
 GB/T5009.33 Determination of Nitrate and Nitrite in Food
 GB/T5009.87 Determination of Phosphorus and Phosphate in Food
 GB 7718 National Standard for Food Labeling
 GB8950 Hygiene Standard for Canned Food Enterprises

3. Requirements

3.1. Raw Material Requirements

Shall comply with relevant standards and regulations.

3.2.Sensory Requirements

Shall comply with the related regulations in Table 1.

Table 1. Sensory Requirements

Item	Requirements
Appearance	Container is hermetically sealed. No leaking or expanding. The surface of the container interior or exterior has no rust and the container interior is full.
Color	Shall have the intrinsic color of canned meat.
Savor and flavor	Shall have the intrinsic taste and smell of canned meat.
Texture	Shall have the intrinsic texture of canned meat.

3.3. Physical Requirements

Shall meet the regulations in Table 2.

Table 2. Physical Requirements

Item	Requirements
Abio-Arsenic, mg/kg \leq	0.05
Lead (Pb), mg/kg \leq	0.5
Stannum(Sn) mg/kg Tinned/canned foods, \leq	250
Non-tinned/non-canned foods \leq	50
Total Mercury (Hg), mg/kg \leq	0.05
Cadmium(Cd), mg/kg \leq	0.1
Zinc(Zn), mg/kg \leq	100
Nitrite (NaNO ₂), mg/kg Western-style canned ham \leq	70
Other salted canned meat \leq	50
*Complex Phosphate (PO ₄ ³⁻), mg/kg	8
Western -style canned ham \leq	5
Other canned meat \leq	
**A-benzopyrene, microg/kg \leq	5
Notes: * Complex Phosphate include total adds and own ** is only fit for carbonadoed and bacon canned meat.	

3.4. Microorganism Index

Shall comply with regulations for commercial sterility for canned food.

4. Food Additives

4.1. Quality shall comply with relevant standards and regulations.

4.2. Variety and dosage shall meet regulations specified in GB2760.

5. Hygienic Requirements for Food Production and Processing

Shall meet regulations in GB8950.

6. Packaging

The packaging containers and materials shall comply with relevant hygienic standards and regulations.

7. Labeling

Shall meet requirements according to GB7718.

8. Storage and Transportation

8.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

8.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

9. Testing Methods

9.1. Sensory Testing

Under natural light, observe the color, texture, taste, and smell of the container contents.

9.2. Physical Testing

9.2.1. Abio- Arsenic

Determined according to methods specified in GB/T5009.11.

9.2.2. Lead

Determined according to methods specified in GB/T5009.12.

9.2.3. Stannum

Determined according to methods specified in GB/T5009.16.

9.2.4. Total Mercury

Determined according to methods specified in GB/T5009.17

9.2.5. Cadmium

Determined according to methods specified in GB/T5009.15

9.2.6. Zinc

Determined according to methods specified in GB/T5009.14

9.2.7. Nitrite

Determined according to methods specified in GB/T5009.33

9.2.8. Complex Phosphate

Determined according to methods specified in GB/T5009.87

9.2.9. Benzo(a)pyrene

Determined according to methods specified in GB/T5009.27

9.3 Microorganism Testing

Determined according to GB/T4789.26.

END TRANSLATION